

This old iron kettle was used by my mother Emma Stewart Alt. She used a kitchen cook stove fueled by wood. The stove had lids which could be removed so the utensil could come in direct contact with the fire. If you will notice this kettle has a ledge to set on the edge of the stove hole.

Mother used this iron pot very much to cook meat, potatoes, anything that needed to be boiled. She kept the inside of the kettle bright and shiny.

This kettle is a relic of bygone days.

Mother had two cookstoves. One was in the kitchen, the other was outside under a shed. She used this stove in hot weather and to heat water for washing in a big copper boiler.

As I think back, she took a lot of steps, carried everything to cook outside, and carried the cooked meal back to the kitchen table.

After we were married, Agda did the same thing while we lived there. Mother did have a three burner Perfection kerosene stove she used in hot weather, sometimes.

What a change to the modern day electric or gas stoves and the microwave.

Written memories of Joe Alt

